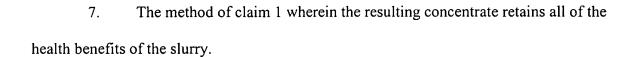
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- 1. A method for concentrating morinda citrifolia slurry comprising the step of chilling the slurry to a temperature and pressure below the triple point and removing the crystal and constituents of the slurry at that point, and further chilling the slurry to a second temperature and pressure producing crystals of a second constituent of the slurry and removing those crystals.
- 2. The method of claim 1 wherein said morinda citrifolia slurry has substantial pulp product.
- 3. The method of claim 1 wherein said chilling occurs in gradients associated with the freezing points of said slurry's constituent components.
- 4. The method of claim 3 wherein said constituent's components are removed from said slurry.
- 5. The method of claim 4 wherein said removed constituent components are have different concentrations of morinda citrifolia.
- 6. The method of claim 1 wherein therapeutic oils incorporated in the morinda citrifolia slurry are not volatilized during the process.

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8. The method of claim 1 wherein the resulting concentrate retains the morinda citrifolia flavor within the concentrate.



A method for freeze concentrating morinda citrifolia comprising the steps

freezing the most dilute components of a morinda citrifolia slurry, extracting said components by sifting,

freezing more concentrated portions of the morinda citrifolia slurry at a

lower temperature, and

extracting the more concentrated portions of the morinda citrifolia slurry.

- 10. The method of claim 9 wherein said morinda citrifolia slurry has substantial pulp product.
- 11. The method of claim 9 wherein said chilling occurs in gradients associated with the freezing points of said slurry's constituent components.
- 12. The method of claim 11 wherein said constituent's components are removed from said slurry.
- 13. The method of claim 12 wherein said removed constituent components are have different concentrations of morinda citrifolia.
- 14. The method of claim 9 wherein therapeutic oils incorporated in the morinda citrifolia slurry are not volatilized during the process.

15. The method of claim 9 wherein the resulting concentrate retains all of the health benefits of the slurry.

16. The method of claim 9 wherein the resulting concentrate retains the morinda citrifolia flavor within the concentrate.

17. A morinda citrifolia concentrate having been freeze concentrated so as to retain volatile flavoring and therapeutic constituents.

Sup cont.

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